

PRIMI CALDO

Arancini di Riso	10
<i>Homemade rice balls filled with meat and peas, over a peeled tomato sauce</i>	
Melanzane Rollatini	12
<i>Thin sliced eggplant rolled with ricotta, mozzarella and Parmigiano, baked in a light tomato sauce</i>	
Carciofi Ripieni	12
<i>Hearts of artichoke stuffed with goat cheese baked in a lemon white wine sauce and seasoned bread crumbs</i>	
Vongole al Forno	13
<i>Little Neck clams topped with seasoned breadcrumbs and baked to perfection</i>	
Clams Casino	14
<i>Little Neck clams baked with pimento peppers and bacon in a lemon, white wine sauce</i>	
Funghi Ripieni	12
<i>Mushrooms filled with eggplant caponata over a tomato demi-glace</i>	
Funghi con Pesce	14
<i>Mushrooms filled with shrimp and crabmeat, over a lobster sauce</i>	
Calamari Fritti	14
<i>Tender calamari lightly fried with spicy or mild marinara sauce</i>	
Polpo alla Griglia	19
<i>Tenderized baby octopus charcoal grilled, served over mixed greens with lemon dressing</i>	

PRIMI FREDDO

Mozzarella Caprese	10
<i>Homemade mozzarella, fresh tomato and basil, drizzled with extra virgin olive oil and balsamic</i>	
Mozzarella Burrata	12
<i>Handmade mozzarella ball with a creamy mozzarella filling over tomatoes with a pesto drizzle</i>	
Antipasto Rustico	13
<i>Chef's choice of cured meats, cheeses and fresh marinated vegetables</i>	
Avocado Ripieno	13
<i>Avocado stuffed with shrimp and crabmeat, drizzled with lime cilantro dressing</i>	
Cocktail di Gamberi	18
<i>Deep water shrimp poached to perfection, chilled, served with a cocktail dipping sauce</i>	
Seafood Salad	19
<i>Fresh mix seafood tossed with celery, red peppers, red onions, EVOO and lemon dressing</i>	

ZUPPE 9

Lentil	Pasta e Fagioli
Stracciatella	Tortellini in Brodo
Tripe Marinara	

INSALATE

Verona	9
<i>Mesclun greens, Roma plum tomatoes, eggplant, red onions, balsamic vinaigrette</i>	
Caprino	11
<i>Baby arugula, sun-dried cranberries, toasted walnuts, goat cheese, citrus vinaigrette</i>	
Spinaci	12
<i>Baby spinach, goat cheese, sautéed mushrooms, red onion, crispy bacon, balsamic vinaigrette</i>	

ADD TO ANY SALAD: Grilled Chicken or Breaded Chicken 6 ~ Salmon 10 ~ Shrimp 10 ~ Calamari (Grilled or Fried) 8

Caesar	10
<i>Romaine hearts, ciabatta croutons, shaved Parmigiano, Caesar dressing</i>	
Avocado	13
<i>Romaine, avocado, cherry peppers, red onion, cherry tomatoes, toasted almonds, balsamic vinaigrette</i>	
Bietole e Pere	12
<i>Mixed greens, red pears, toasted walnuts, cherry tomatoes, roasted beets, raspberry vinaigrette</i>	

FARINACEI

Penne alla Vodka	19
<i>Shallots, prosciutto and vodka, in a tomato basil sauce, with a touch of cream</i>	
Rigatoni al Forno	22
<i>Sautéed sausage, prosciutto and onions in a pomodoro sauce, baked with melted mozzarella</i>	
Rigatoni Ripieno	24
<i>Ricotta filled rigatoni in a Bolognese sauce, baked with melted mozzarella</i>	
Capellini con Gamberi e Arugula	25
<i>Capellini with shrimp, arugula, sun-dried tomatoes, roasted garlic, extra virgin olive oil and a touch of Grappa di Brunello</i>	
Risotto Quatro Funghi	22
<i>Arborio rice with four mushrooms and truffle oil</i>	
Risotto Pescatore	29
<i>Arborio rice with shrimp, clams, mussels, calamari and fish of the day, in a lobster sauce</i>	

Orecchiette alla Verona	24
<i>Imported pasta sautéed with sausage, sun-dried tomatoes, chick peas and rapini, garlic and oil</i>	
Linguine Vongole	25
<i>Linguine with Manilla clams, garlic & oil or marinara</i>	
Rigatoni con Melanzane e Ricotta Salata	21
<i>Rigatoni, eggplant, fresh basil and ricotta salata, in a Roma style tomato sauce</i>	
Fettuccini Carbonara	22
<i>Sautéed onions, pancetta, mushrooms and peas, in a cream sauce</i>	
Ravioli con Funghi	22
<i>Homemade Portobello filled ravioli, in a porcini mushroom sauce</i>	
Ravioli di Aragosta	27
<i>Homemade lobster ravioli, sautéed with fresh shrimp, in a lobster sauce</i>	

Whole Wheat or Gluten Free Pasta Additional \$4

POLLO

Served with seasonal vegetables

Pollo al Juliette <i>Breast of chicken sautéed with lemon, white wine, capers and artichoke hearts</i>	22	Pollo alla Scarpariello <i>Pieces of chicken on or off the bone, oven roasted with sausage, peppers, mushrooms and rosemary</i>	25
Pollo Cardinale <i>Breast of chicken topped with prosciutto, roasted peppers and mozzarella, in a demi glace</i>	23	Pollo Portofino <i>Parmesan crusted breast of chicken in a tomato demi-glace</i>	24
Pollo Saltimboca <i>Breast of chicken topped with prosciutto and spinach, in a sage demi glace</i>	24	Pollo Amici <i>Lightly breaded breast of chicken topped with sautéed diced tomatoes, red onions and melted fresh mozzarella</i>	24

PESCE

Filet of Sole Rafano <i>Fresh deep water filet of sole, horseradish crusted, in a lemon white wine sauce, served with seasonal vegetables</i>	27	Gamberi Verona <i>Lightly breaded shrimp in a red mushroom sauce, with a touch of Chardonnay and melted fresh mozzarella, served with seasonal vegetables</i>	26
Tilapia Marechiare <i>Fresh tilapia in a light tomato broth with clams and mussels, served with seasonal vegetables</i>	25	Scampi con Riso <i>Deep water shrimp with garlic, butter, white wine and lemon, served over rice, served with seasonal vegetables</i>	27
Zuppa di Pesce <i>Mixed seafood with linguine in a marinara sauce</i>	27	Salmone Fiorentina <i>Semolina dusted wild salmon pan seared, served over a bed of spinach in a lemon beurre blanc</i>	28
Branzino <i>Fresh Mediterranean sea bass oven roasted whole or filet seasoned with garlic, herb and oil, served with seasonal vegetables</i>	39	Salmone Zafferano <i>Fresh salmon sautéed in a saffron sauce, served with seasonal vegetables</i>	28

VITELLO

Vitello Pizzaiola <i>Scallopine of veal sautéed with mushrooms, roasted peppers, garlic and plum tomato sauce, served with seasonal vegetables</i>	26	Vitello Sorrentino <i>Veal Scallopine topped with imported prosciutto, eggplant and fresh mozzarella in a light tomato sauce, served with seasonal vegetables</i>	28
Vitello Piccata <i>Scallopine of veal sautéed in a lemon white wine sauce with capers and sun dried tomatoes served with seasonal vegetables</i>	26	Vitello alla Romeo <i>Parmesan crusted veal in a lemon white wine sauce with artichoke hearts, red peppers and seasonal vegetables</i>	28
Vitello Milanese <i>Breaded veal scallopine, topped with baby arugula, diced tomatoes, red onions and fresh mozzarella, drizzled with balsamic vinaigrette</i>	26	Vitello Porcini <i>Veal Scallopine sautéed with porcini mushrooms, roasted peppers in a demi glace, served with seasonal vegetables</i>	28

ALLA GRIGLIA

Served with seasonal vegetables & Roasted Potatoes

Costoletta di Vitello <i>Veal chop</i>	40	Costoletta di Agnello <i>Rack of lamb</i>	42
Bistecca alla Verona <i>16oz. Sirloin steak</i>	34	Costoletta di Maiale <i>Pork chop</i>	29

VEGETARIAN

CONTORNI		Melanzane Parmigiano	19
Spinach	8	Asparagi Gratin <i>Parmesan crusted baked asparagus</i>	15
Escarole	7	Mais é Avocado <i>Sautéed corn with red pepper, scallion in a soy sauce topped with fresh mozzarella and avocado</i>	16
Broccoli	7	Vegetali alla Griglia	18
Broccoli Rabe	10		
Asparagus	9		
Potato	6		

*Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

"Please Inquire About Our Daily Specials" Our Chef welcomes your special requests.
Please allow additional time for him to prepare any dish to your liking